INFORMATION LETTER

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TWO HEARINGS SCHEDULED ON TOMATO REGULATIONS

Tomato Products Considered January 16 and Canned Tomatoes on January 19

Two public hearings on definitions and standards of tomatoes and tomato products have been announced by the Secretary of Agriculture.

On January 16 there will be a hearing on proposed *definitions and standards of identity* for tomato puree, tomato paste, tomato catsup, and tomato juice.

On January 19 there will be a hearing on regulations to fix and establish *definition and standard of identity, standard of quality, and standard of fill of container* for canned tomatoes, and to specify the form and manner of label statements for such canned tomatoes as fall below these standards. (These standards and label regulations have been commonly known as the McNary-Mapes standards and label requirements.)

The hearing on tomato products will be conducted by John McDill Fox, who has been designated by the Secretary to preside at the hearing, which will be held in Room 3036, South Building, Department of Agriculture. All interested persons are invited to attend the hearing and offer relevant evidence. In lieu of personal attendance affidavits may be offered either in person or by sending them to Mr. Fox at Room 2311, South Building, Department of Agriculture, so as to be in his office by the time of the hearing.

The hearing on canned tomatoes will be conducted with Mr. Fox and Daniel P. Willis presiding. Evidence will be received from interested parties either in person or by a representative, and affidavits may be submitted in writing so as to reach Mr. Fox by the date of the hearing.

Following are the proposed definitions and standards of identity for the respective tomato products:

Tomato Products

TOMATO PUREE—PROPOSED DEFINITION AND STANDARD OF IDENTITY FOR THE FOOD PRODUCT COMMONLY KNOWN AS TOMATO PUREE

Tomato puree is the product obtained from one of the following optional tomato ingredients:

(1) Clean, mature red tomatoes which are sound, or with imperfections removed by hand trimming; or

(2) Number (1) above with clean, sound tomato trimmings; or

(3) Number (1) above with clean, sound pomace obtained as a by-product in the manufacture of tomato juice; or

(4) Clean, sound tomato trimmings; or

(5) Clean, sound pomace obtained as a by-product in the manufacture of tomato juice; or

(6) A mixture of numbers (4) and (5) above; by crushing and straining free from skins, seeds and cores, with or without the application of heat; and by evaporating to a minimum tomato solids content of — percent (to be fixed at a point between 8.37 and 10.5 percent); it may or may not contain the optional ingredient added salt; it is sealed in a container and processed by heat, before or after sealing, to prevent spoilage.

When optional tomato ingredient (2), (3), (4), (5) or (6) is used, that fact shall be stated on the label (form of declaration to be later specified).

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PENNSYLVANIA BAKERY LAW

Requires Canners of Bakery Products Sold in State to Take Out Licenses

In view of the fact that arrests have been reported of Pennsylvania retailers for selling unlicensed bakery products, including canned bakery products manufactured in other States and offered for sale in Pennsylvania, canners' attention is directed again to the Bakery Law of Pennsylvania. Notice of the regulations appeared in the INFORMATION LETTER for September 17, 1938.

Under the Bakery Law, intended primarily to insure sanitary inspection of bakeries within the State, bakeries outside the State offering products for sale in Pennsylvania must secure a license. The law has been interpreted to apply to such products as canned macaroni, noodles, alimentary pastes, potato chips, and probably also to shoestring potatoes and other products of that nature.

Under the law, the fine for the first offense is not less than $25 and costs, and for third and subsequent offenses, the fine is not less than $500 or more than $1,000 and imprisonment is optional with the court.

The license fee for canners of products coming under the law varies from $5 to $20, according to the amount of business done. Blanks necessary for application for a license can be obtained of Elmer E. Harter, Jr., Bureau of Foods and Chemistry, Department of Agriculture, Harrisburg.

Canned Corn Stocks and Shipments

Stocks of canned corn in canners' hands on December 1, 1938, totaled 18,599,743 cases as compared with 14,537,823 cases on December 1, 1937, according to figures compiled by the Association's Division of Statistics. Shipments out of canners' hands during November this year totaled 1,353,729 cases, compared with 1,515,004 cases for November, 1937.

The movement of canned corn this year, to December 1, totaled 7,056,507 cases, compared with 10,562,968 cases for the corresponding period last year.

GREEN AND WAX BEAN PACK

1938 Production Figures Compiled by States, Style of Pack and Can Sizes

The 1938 pack of green beans amounted to 8,596,016 actual cases, compared with 8,207,765 cases in 1937, and the 1938 pack of wax beans totaled 1,735,659 cases as compared with 1,330,848 cases in 1937, according to figures compiled by the Association's Division of Statistics.

In the following table, the pack by States for 1937 and 1938 are compared:

State	Green		Wax	
	1937*	1938	1937	1938
	Cases	*Cases*	*Cases*	*Cases*
Me. and Vt.	155,818	174,342	229,499	258,997
New York	894,308	920,502	366,054	457,179
Md. and Del.	2,144,310	2,250,919	33,201	64,264
Pennsylvania	273,690	218,365	78,109	142,351
Indiana	153,978	152,548	.....	.....
Michigan	451,698	563,199	131,782	201,280
Wisconsin	562,681	764,593	279,848	352,407
Iowa	53,009	82,783	.....	20,689
Ky. and Tenn.	187,196	179,525	.....	.....
Ark. and Mo.	186,201	527,540	.....	37,561
Texas	242,822	154,396	.....	.....
Colorado	281,889	176,330	63,750	73,905
Utah	212,768	335,886	.....	66,853
Washington	366,191	281,303	.....	.....
Oregon	911,487	1,015,563	.....	5,639
California	586,563	344,423	.....	.....
Other States	543,156	453,799	148,605	54,534
Total	8,207,765	8,596,016	1,330,848	1,735,659

* Revised.

In the following table the 1938 production of green and wax beans are given by style of pack and by can sizes:

Style of Pack	Green	Wax
	Cases	*Cases*
Whole	1,120,549	99,861
Cut	7,232,233	1,632,858
Asparagus	243,234	2,940
Can Size		
24/2	6,790,590	1,436,254
48/1	136,539	39,734
24/2½	142,628	422
6/10	1,334,975	205,545
Miscellaneous	191,284	53,704

October Wholesale Trade in Groceries and Foods

Total sales of wholesale grocers during October, 1938, declined 7 per cent from last October, according to reports from 725 firms to the Bureau of Foreign and Domestic Commerce. October sales were 3 per cent below September of this year. This 3 per cent decline can be compared with a decrease of 10 per cent between these two months in 1937, and a decrease of one-half of 1 per cent between the same months in 1936.

Only two States registered sales increases this year over October, 1937. Sales in Montana and California were each up 6 per cent.

The cost value of stocks in the hands of wholesale grocers at the end of October was 11 per cent below the level on the same date in 1937. The smallest relative decrease was recorded by the East South Central region where inventories were down 6 per cent, while the largest decrease was registered by wholesalers in the South Atlantic region where inventories were down 17 per cent.

The rate of collections on accounts receivable during October was 97 per cent, as compared with 100 per cent during October of last year. The corresponding ratio for September, 1938, was 98 per cent.

Year-Round Cherry Sales Promotion Planned

Cooperation of Michigan fruit canners was assured cherry growers last week in their proposed year-round advertising campaign to promote the use of cherries. Meeting at the same time as the Michigan Canners Association, the cherry processors authorized their president, Chester A. Ray, to appoint a committee to work with the growers in formulating and carrying out advertising plans.

For several years, the pitted red cherry canners have sponsored National Cherry Week to promote the use and sale of cherry products. Under the new advertising plan, sales promotion would be carried on throughout the year.

British Columbia Salmon Pack Shows Gain

The salmon pack in British Columbia for 1938 totaled 1,697,016 cases as compared with 1,509,175 cases last year, and 1,582,926 cases in the comparable brood year 1934, according to the American consulate general at Vancouver, B. C.

Comparative figures showing the pack, in 48-pound cases, by species for these years are as follows:

Species	1934	1937	1938
	Cases	*Cases*	*Cases*
Sockeye	377,882	325,774	438,698
Spring	29,784	16,171	15,052
Steelheads	1,282	844	879
Bluebacks	29,556	19,236	27,395
Cohos	195,874	113,972	278,058
Pink	435,364	585,576	398,847
Chums	513,184	447,602	537,087
Total	1,582,926	1,509,175	1,697,016

The pack of Sockeye, Steelheads, Bluebacks, Cohos, and Chums was greater this year than during 1937, while the pack of Springs and Pinks this season was somewhat less than in 1937, according to the report.

FSCC Authorized to Buy Oranges

Surplus oranges may be bought by the Federal Surplus Commodities Corporation under authority granted this week. Like the grapefruit purchase program announced December 2, the orange purchase program was requested by the citrus grower representatives at their recent conference with Department of Agriculture officials.

UNSOLD STOCKS OF CANNED SALMON

Unsold stocks of canned salmon on November 30, 1938, totaled 2,854,903 cases as compared with 2,963,153 cases on October 31, 1938, and 3,995,797 cases on November 30, 1937, according to statistics compiled by the Association of Pacific Fisheries. Figures for November 30 and October 31, 1938, were based on reports from 79 companies, producing an estimated 98 per cent of the 1938 pack. The statistics for November 30, 1937, were obtained from 90 companies, packing an estimated 98 per cent of the 1937 total production of canned salmon. The following table gives details regarding pack of salmon stocks of different grades and varieties, and a comparison of stocks on dates mentioned above:

Grades or Varieties	Talls (1 Pound)	Flats (1 Pound)	Halves (8 Dozen)	Total Nov. 30, 1938	Total Oct. 31, 1938	Total Nov. 30, 1937
	Cases	*Cases*	*Cases*	*Cases*	*Cases*	*Cases*
Chinooks or Kings:						
Fancy Red	20,590	14,039	30,678	65,307	70,325	91,225
Standard	2,074	3,617	16,316	22,007	25,559	50,669
Pale	1,837	275	1,481	3,593	3,534	5,557
White	1,403	51	618	2,072	1,543	3,582
Puget Sound Sockeyes	250	3,852	61,531	65,633	64,967	33,997
Alaska Reds	1,262,134	40,540	7,851	1,310,525	1,361,405	1,125,268
Cohos, Silvers, Medium Reds	93,432	6,364	31,637	131,433	136,641	65,021
Pinks	1,064,875	3,106	8,827	1,076,808	1,107,321	2,230,270
Chums	168,200	135	4,434	172,769	188,274	383,539
Bluebacks	.....	.....	1,628	1,628	2,055	3,404
Steelheads	.....	713	2,415	3,128	1,529	3,265
Totals	2,614,795	72,692	167,416	2,854,903	2,963,153	3,995,797

Shrimp Circular Issued by Laboratory

A circular on "Crystals in Canned Shrimp" has just been issued by the Research Laboratory as Circular 18-L, which is a revision of a circular originally published by the Shrimp Section of the Association in 1932. There is considerable demand for this circular from distributors for use in explaining to salesmen and consumers the nature of crystals sometimes found in canned shrimp. Because of its restricted interest, general distribution of Circular 18-L is not planned, but copies will be sent on request.

Restaurant Operators Meet in Washington

Many exhibits of canned foods were displayed at the Southeastern Regional Restaurant meeting held in Washington last week. Appreciation by restaurant operators of the new publication containing institutional recipes, "Canned Foods Recipes for Fifty," was expressed to members of the Home Economics Division staff who attended the meetings.

As a result of a notice in the National Restaurant magazine for December about the new publication, a number of requests have been received for the booklet.

Fruits and Vegetables in Cold Storage

Total stocks of frozen fruits, both "quick-freeze" and "cold-packed," on hand December 1, 1938, were 136,657,000 pounds, compared with 143,848,000 pounds a month earlier, according to figures compiled by the Bureau of Agricultural Economics. This is a reduction of 7,191,000 pounds during November. The segregation of "quick-freeze" and "cold-packed" fruits is still in an experimental stage and, therefore, it is necessary to combine totals of both methods of "pack" in making comparisons. Of the total December 1 stocks, 31,701,000 pounds were unclassified as to variety.

Stocks of frozen vegetables were reduced during November by 2,632,000 pounds. December 1 stocks were 68,759,000 as compared with 32,503,000 pounds for December 1, 1937.

Commodity	Nov. 1, 1938	Dec. 1, 1938
	Thousand pounds	*Thousand pounds*
Fruits, quick freeze processed:		
Blackberries	658	385
Blueberries	1,090	1,177
Cherries	2,343	1,954
Logan and similar berries	1,003	790
Raspberries	3,118	1,337
Strawberries	12,122	10,992
Other fruits	6,315	6,067
Classification not reported	1,294	1,375
Total	27,943	24,077
Fruits, cold packed and preserved:		
Blackberries	4,353	3,945
Blueberries	4,572	4,220
Cherries	21,454	19,628
Logan and similar berries	2,629	2,676
Raspberries	8,974	9,290
Strawberries	27,710	26,381
Other fruits	16,637	16,114
Classification not reported	29,576	30,326
Total	115,905	112,580
Vegetables, quick freeze processed:		
Asparagus	4,038	3,946
Beans, lima	14,388	13,819
Beans, snap	5,693	5,569
Broccoli, green	917	1,073
Corn, sweet	6,813	6,696
Peas, green	24,155	23,341
Spinach	2,694	3,570
Other vegetables	2,919	2,699
Classification not reported	9,774	8,046
Total	71,391	68,759

TWO HEARINGS SCHEDULED ON TOMATO REGULATIONS

(Continued from page 5697)

TOMATO PASTE—PROPOSED DEFINITION AND STANDARD OF IDENTITY FOR THE FOOD PRODUCT COMMONLY KNOWN AS TOMATO PASTE

Tomato paste is the product obtained from one of the following optional tomato ingredients:

(1) Clean, mature red tomatoes which are sound, or with imperfections removed by hand trimming; or

(2) Number (1) above with clean, sound tomato trimmings; or

(3) Number (1) above with clean, sound pomace obtained as a by-product in the manufacture of tomato juice; or

(4) Clean, sound tomato trimmings; or

(5) Clean, sound pomace obtained as a by-product in the manufacture of tomato juice; or

(6) A mixture of numbers (4) and (5) above; by crushing and straining free from skins, seeds and cores, with or without application of heat; and by evaporating to a minimum tomato solids content of — percent (to be fixed at a point between 22 and 26 percent); it may or may not contain one or more of the optional added ingredients:

(a) Sweet basil leaves.

(b) Oil of sweet basil.

(c) Salt.

(d) Sodium bicarbonate.

It is sealed in a container and processed by heat, before or after sealing, to prevent spoilage.

When optional tomato ingredient (2), (3), (4), (5), or (6), or optional added ingredient (d), is used, that fact shall be stated on the label (form of declaration to be later specified).

CATSUP (OR TOMATO CATSUP)—PROPOSED DEFINITION AND STANDARD OF IDENTITY FOR THE FOOD PRODUCT COMMONLY KNOWN AS CATSUP (OR TOMATO CATSUP)

Catsup (or *tomato catsup*) is the product obtained from clean, mature red tomatoes which are sound (or from which imperfections have been removed by hand trimming) by crushing and straining free from skins, seeds and cores, with or without application of heat; by evaporating so as to result in a finished product of thick consistency; by seasoning with sugar, salt, a vinegar, spice, spice oil and other seasoning; by straining to a smooth consistency; it is sealed in a container and processed by heat, before or after sealing, to prevent spoilage.

TOMATO JUICE—PROPOSED DEFINITION AND STANDARD OF IDENTITY FOR THE FOOD PRODUCT COMMONLY KNOWN AS TOMATO JUICE

Tomato juice is the product obtained from clean, mature red tomatoes which are sound (or with minor imperfections only) by removing any minor imperfections by hand trimming; by crushing and straining, with or without external application of heat, so as to produce a liquid carrying finely divided tomato flesh in suspension, and to exclude skins, seeds and cores together with a portion of the tomato flesh; it may or may not be homogenized; it may or may not contain the optional ingredient added salt; it is sealed in a container and processed by heat, before or after sealing, to prevent spoilage.

Canned Tomatoes

Following are the proposed regulations for definition and standard of identity, standard of quality, and standard of fill of container for canned tomatoes, and regulations as to label statements for canned tomatoes falling below such standards:

TOMATOES—PROPOSED DEFINITION AND STANDARD OF IDENTITY FOR THE CANNED FOOD PRODUCT COMMONLY KNOWN AS TOMATOES

Tomatoes consist of one of the following optional tomato ingredients:

(1) (a) Clean, mature, red tomatoes which are sound or with imperfections removed by trimming, and which have been peeled and cored, with (b) the liquid obtained from such tomatoes in peeling, coring, trimming, and packing; or

(2) Tomato ingredient (1) (a) with a strained mixture consisting of clean, sound tomato trimmings and liquid obtained from tomato ingredient (1) (a) in peeling, coring, and trimming;

With or without one or more of the optional added ingredients:

(a) Salt.

(b) Sweet basil leaves.

Sealed in a container and processed by heat to prevent spoilage.

When optional tomato ingredient (2) or optional added ingredient (b) is used, that fact shall be stated on the label. (Form of declaration to be later specified.)

TOMATOES—PROPOSED STANDARD OF QUALITY FOR THE CANNED FOOD PRODUCT COMMONLY KNOWN AS TOMATOES

The food in the container meets the standard of quality when:

(a) The weight of tomatoes retained after draining for 2 minutes on an appropriate sieve, described below, equals or exceeds one-half the weight of water at 68° F. required to fill the container (such weight of water to be determined as specified in the accompanying method).

The sieve used shall have 2 meshes to the linear inch. The bottom shall be made of wire of a uniform diameter of 0.054" woven into square meshes with a uniform inside diameter of 0.446". For food in containers of less than 3 pounds net weight, such a sieve 8 inches in diameter shall be used. For food in containers of 3 pounds net weight or more, such a sieve 12 inches in diameter shall be used.

(b) The red color of the tomatoes is such that it complies with the following requirements: The pieces of tomatoes obtained in (a) are removed from the sieve and selected and cut in such manner as to successively segregate those portions in which the red color is least developed until they equal one-half of the total weight of the pieces of tomatoes obtained in (a). Such portions are reduced to a homogeneous mixture without removing or breaking the seeds. After freeing such mixture from air bubbles, a black container 1 inch deep is filled with the mixture and visible seeds are skimmed off or pressed below the surface. The color of the mixture in the black container is then compared in full daylight or its equivalent with a combination of the following blended Munsell color disks:

(1) 5R 2.6/13 (glossy finish).

(2) 2.5YR 5/12 (glossy finish).

(3) N 1/ (glossy finish).

(4) N 4 (mat finish).

If (1) the red color of the mixture is so well developed that it cannot be matched by any of these disks or any combination of them, or (2) if it is sufficiently developed to be matched by a combination in which the exposed area of disk (1) covers one-third or more of the circle, and the exposed area of disk (2) does not exceed that of (1), regardless of the exposed area of disks (3) and (4); the red color in either case meets the requirement of the standard.

(c) The tomatoes are so peeled that there is not more than — square inches (to be fixed at a point between 1 and 1.5 square inches) of peel per pound of net contents in the container.

(d) The fruit is so trimmed that the total of the maximum cross-sectional areas of all unsightly blemishes does not exceed ¼ square inch per pound of net contents in the container.

PROPOSED METHODS FOR DETERMINING IN CANNED TOMATOES (1) PERCENTAGE OF TOTAL CAPACITY OF CONTAINER OCCUPIED BY PRODUCT AND (2) WEIGHT OF WATER AT 68° F. REQUIRED TO FILL THE CONTAINER

(1) *For cylindrical metal containers.*—(a) Percent of total capacity of container occupied by total contents:

Measure carefully to the nearest sixteenth of an inch the following, expressing as a whole number the total number of sixteenth inches:

A, the over-all height of the container;

B, the combined heights of the double seams of the closed container (sum of the vertical distances, taken at each end, from the top of the double seam to the point where the cover turns at right angles to the side wall);

C, the vertical distance from the top of the double seam to the highest point of the product (after carefully opening the container without disturbing the double seam).

Obtain the percent of total capacity of container occupied by total contents by the following formula:

$$\frac{A-\frac{(C+B)}{2}}{A-B}\times 100$$

where *A*, *B*, and *C* are the measurements, expressed and designated as in (1) (a) above.

(b) Weight of water at 68° F. required to fill the container:

Measure over-all diameter of container at the highest point of the side to the nearest sixteenth of an inch (for use in Table A). Multiply measurement A minus measurement B, obtained and expressed as in (1) (a), by the avoirdupois ounces of water at 68° F. corresponding to each sixteenth inch of height of a container of the outside diameter above determined, such weight of water being obtained from Table A. The product of the above multiplication is deemed to be the weight of water at 68° F. required to fill the container.

For containers with diameters not given in Table A, determined water capacity as described in (2) (b).

(2) *For square, or other non-cylindrical metal containers with vertical sides.*—(a) Percent of total capacity of container occupied by total contents:

Determine as in (1) (a). If a determination of water capacity is also necessary, open container as described in (2) (b).

(b) Weight of water at 68° F. required to fill the container:

TABLE A

Outside diameter at lid, in sixteenth inches:	*Avoirdupois Ounces Water at 68° F. per Each Sixteenth Inch Height*
34	0.120
40	.162
43	.188
45	.205
48	.234
49	.241
51	.264
55	.306
60	.371
65	.431
68	.487
82	.704
99	1.033
106	1.194

With a hack saw make a level cut across the top of the container in such a manner as to just divide the lid into two approximately equal parts. Cut out one of such parts with a can opener. Remove contents and close, with adhesive tape or other convenient material, any saw cuts in the sides which extend below the level of the lid. Rinse container with water, dry, and weigh. Fill container with distilled water at 68° F. to the point where the lower surface of the lid meets the sides. Weigh again. The difference in weight is deemed to be the weight of water at 68° F. required to fill the container.

(3) *For metal containers with sloping sides, or otherwise irregular in shape.*—(a) Weight of water at 68° F. required to fill the container:

After cutting and removing part of lid as described in (2) (b), measure distance from the highest point of the side of container to the highest point of the product (for use in (3) (b)). Determine water capacity as described in (2) (b).

(b) Percent of total capacity of container occupied by total contents:

Draw off water used in determining water capacity under (3) (a) until the container is filled to the same point as that formerly occupied by the product. Determine the weight of water remaining and divide it by the water capacity as determined in (3) (a). The quotient multiplied by 100 gives the percent of total capacity of container occupied by total contents.

(4) *For glass or other non-metallic containers.*—(a) Weight of water at 68° F. required to fill the container:

Remove closure (lid or cap) and measure to the nearest sixteenth of an inch the distance from the highest point of the container to highest point of the product (for use in (4) (b)). After removing product, rinse, dry, and weigh container. Fill container completely with distilled water at 68° F. Weigh again. The difference in weight is deemed to be the weight of water at 68° F. required to fill the container.

(b) Percent of total capacity of container occupied by total contents:

Determine as described in (3) (b).

TOMATOES—PROPOSED STANDARD OF FILL OF CONTAINER FOR THE CANNED FOOD PRODUCT COMMONLY KNOWN AS TOMATOES

The food in the container meets the standard of fill when the total contents so fill the container that they occupy at

least — percent (to be fixed at a point between 90 and 95 percent) of the total capacity of such container (such percentage to be determined as specified in the accompanying method).

LABELING OF SUBSTANDARD CANNED TOMATOES

(1) *Tomatoes which fall below the standard of quality.*—An article of food which falls below the standard of quality shall be labeled in the following form and manner:

Wherever the name of the food or a picture thereof appears, there shall also appear immediately above or below such name or such picture, without intervening material and against a strongly contrasting uniform background, a box legend of the following specifications:

Box.—Rectangular in shape, with a border not less than 6 points in width.

Wording enclosed in box.—First line, "Substandard Quality," in 12-point Cheltenham bold condensed caps for containers of less than 1 pound of total contents, and in 14-point Cheltenham bold condensed caps for containers of 1 pound or more of total contents. Second line, "Good Food—Not High Grade," in 8-point Cheltenham bold condensed caps for containers of less than 1 pound of total contents, and in 10-point Cheltenham bold condensed caps for containers of 1 pound or more of total contents.

(2) *Tomatoes which fall below the standard of fill of container.*—An article of food which falls below the standard of fill of container shall be labeled in the following form and manner:

For an article with total contents occupying an insufficient percentage of the total capacity of the container, the form and manner of labeling as to position, box and type shall be identical with that of (1). The wording of the first line in such box shall be "Substandard Fill" and the second line, "Excess Head Space."

Provided, That if the wordings specified in (1) and (2) are both applicable to a single article, they may be combined in a single box.

Shipments of Tomatoes from Mexico Begin

Carload shipments of tomatoes from the West Coast of Mexico to the United States began during the last week of November, 1938, the American consulate at Nogales reported. Shipments through Nogales are expected to be much smaller than last year, and acreage planted this year is estimated to be about 8,000 acres as compared with about 30,000 acres in 1937. An export tax of 12 per cent ad valorem is being imposed on shipments this year, amounting during November to about $0.025 United States currency per kilo.

Australian Canned Fruit Prospects

Figures released by the Australian Canned Fruit Export Control Board show that from the beginning of the season on January 1, 1938, through September 30, 1938, Australia exported 1,526,786 cases of canned fruits compared to 1,604,894 cases in the corresponding period of 1937. Of the 1938 exports, Great Britain took 1,367,870 cases; Canada, 73,321; New Zealand, 67,308; and the East, 12,909 cases, according to the report forwarded by the American trade commissioner at Sydney.

Despite a reduction in prices of canned fruits to meet foreign competition, no improvement in the prospects for enlarged foreign sales is apparent.

Fruit and Vegetable Market Competition

Carlot Shipments as Reported by the Bureau of Agricultural Economics, Department of Agriculture

	Week ending—			Season total to—	
Vegetables	Dec. 10 1937	Dec. 10 1938	Dec. 3 1938	Dec. 10 1937	Dec. 10 1938
Beans, snap and lima	142	169	302	1,290	1,813
Tomatoes	173	173	16	24,469	35,219
Green peas	106	7	5	7,895	6,409
Spinach	250	232	256	9,239	7,661
Others:					
Domestic, competing directly	3,221	3,488	2,942	72,547	67,282
Imports, competing—Directly	6	14	2	7	16
Indirectly	72	72	102	1,061	1,159
Fruits					
Citrus, domestic	5,351	5,453	4,334	45,307	47,158
Imports	1	0	0	104	77
Others, domestic	205	138	380	39,568	32,943

Locations Chosen for Agricultural Laboratories

Locations of the four regional agricultural research laboratories, authorized under the Agricultural Adjustment Act of 1938, were announced this week by Secretary Wallace. They are to be constructed at Peoria, Ill.; New Orleans; a point in the Philadelphia area, somewhere near that city; and another in the San Francisco Bay area, within the general vicinity of San Francisco.

Department Store Sales in November

Although total department store sales in November, 1938, were 3 per cent less than in November, 1937, sales increased this year by considerably more than the usual seasonal amount from October to November, according to a report compiled by the Federal Reserve System. The adjusted index rose from 84 per cent to 88 per cent from October to November. Total sales in the first eleven months of 1938 were 9 per cent less than in the same months of 1937.

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Shrimp circular issued by laboratory	5699
Restaurant operators meet in Washington	5699
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